

Erste & Neue Gewurztraminer DOC – 2021

Tech Specs

Type:	White Still Wine
Ingredients:	100% Gewurztraminer
Region/Subregion:	Alto Adige, Caldaro
Vegan?	Yes
Sustainable?	Yes
ABV:	14
A closer look...	
Total Production:	601 cases
Vineyard:	Terraces at challenging altitudes of up to 860 metres above sea level
Soil:	South- and east-sloping vineyards at an altitude of 350 ñ 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.
Age of Vines:	1997
Vineyard Size:	15
Climate:	The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.
Farming Methods:	Sustainable farming using terraces system. Manual harvest during the last week of September. The grapes are placed in small wooden boxes and immediately taken to the cellar for fermentation, without using sulphites
Fermentation Methods:	Destemming of late-harvested, but still perfectly sound grapes. 12-hour cold maceration, after which the grapes were pressed and underwent natural clarification. Fermentation at a controlled temperature of 18–20 ∞C and three-month ageing on the fine lees in stainless steel.
Winemaker:	Alexandra Broiser
Elevage:	3-months ageing on the fine lees in stainless steel.
Fining/Filtration:	Mechanical
Residual Sugars:	5.5
Acidity:	5.4 g/L
SO2:	61 mg/l

All about this bottle

A Great Wine with Spice and Charisma. With its scent of rose petals, cloves, lychees, and other tropical fruits as well as a luxuriant texture, is the Gewurztraminer a fascinating variant of grape. The Alto Adige winegrowing village of Tramin (Termeno in Italian) appears to have lent its name to the Gewurztraminer variety. Traminer was a term known throughout the entire German-speaking world as early as the thirteenth century. Today, this aromatic white is one of the most sought-after of Alto Adige's wines. Fair N Green Protocol FAIR N GREEN means: Environmental protection and natural viticulture, Promoting biodiversity, Protection of natural resources, Fair wages and social commitment, Social responsibility, Preservation and promotion of the cultural landscape

Bright, golden yellow, intense aromas of rose blossoms, lychee, and pineapple, medium-bodied and creamy at first impression. Unfolds its wide spectrum of fruit nuances on the palate, with a long, lingering, aromatic finish.



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